

One - Two - Three - Four Cake II

Ingredients

1 cup butter	4 egg whites, room temperature
2 cups white sugar, divided	2 teaspoons baking powder
3 cups cake flour	1 cup milk, room temperature
4 egg yolks, room temperature	1 teaspoon vanilla extract

Directions

- ❖ Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9-inch round pans.
- ❖ Beat butter and 1 cup of sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color.
- ❖ In a separate bowl, beat egg yolks well, then add to butter mixture.
- ❖ Sift together flour and baking powder. Add alternately with the milk to the butter-sugar mixture. Beat well. Add vanilla.
- ❖ Beat egg whites until stiff but not dry. Add 1 cup sugar to the egg whites. Fold into cake batter.
- ❖ Divide evenly into three prepared 9 inch round pans. Bake at 350 degrees F (175 degrees C) for 25 minutes.

